



SPERLING

Organic Late Harvest Vidal 2018 VQA

Love and Labour Since 1925

Sperling Vineyards

Kelowna, BC

Okanagan Valley

BCVQA

Organic, Biodynamic, Estate Grown, Vegan & Gluten Free

Winemakers: Ann Sperling & Rickard Branby



Sperling Vineyards Heritage Series

- A demonstration of the terroir through each varietal with a light touch by the winemaker
- Not influenced by aromatic yeasts or other additives
- Honouring the decisions of the past, and work with a traditional style

Growing Conditions

2017 provided a cool spring, built to moderate in early summer, to hot in the late summer. Fall shutdown quickly with a frost on November providing ideal conditions to harvest the Late Harvest grapes in a semi-frozen state.

Winemaking and Viticulture

Late Harvest – starting in 1986, winemaker, Ann Sperling has had a fascination with Late harvest and botrytis affected wines. The concentration, and texture of late harvested wine sets an exciting challenge to make a harmonious and refreshing wine in spite of the obvious intensity. Ideally mature grapes are harvested at 30 brix depending on the season and selection. Acidity is key, so harvest parameters include target acidity of 10 g/L.

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Technical Data

Alcohol:	11.4%
pH:	3.38
Residual Sugar:	80.0 g/L
Total Acidity:	9.3g/L
Picking Date:	December 07, 2018
Variety:	Estate Grown Organic Vidal
Closure:	Natural Cork
Production:	151 cases 6x375ml
UPC:	854944000 165

*For more information please contact Jill Richardson Branby at
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